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OLD NICK'S • VIVACITY SPIRITS • MR. MOONSHINE

We Got the Hooch

RAISE A GLASS TO OREGON SPIRIT & SPIRITS

by Alex V. Cipolle

Lately, press releases from the Oregon Liquor Control Commission are a deluge of marijuana updates. In February, however, the commission announced that 2014 was a record-breaking year for spirits sales, raking in \$531.6 million. Of that total, \$68 million came from products distilled in Oregon.

While a green haze settles upon Oregon, the numbers prove Oregonians enjoy throwing back, serving up and brewing the hard stuff more than ever. This is no longer a state known just for its beer and pinots, but also for its burgeoning micro-distillery scene from Eugene's own Crescendo! and Elixir Inc. to Bend's beloved Crater Lake Spirits to Corvallis' Oregon Ryegrass Spirits and Vivacity Spirits.

But don't toast yourself just yet: The OLCC also reported that the sticky candy liqueur that masquerades as whiskey — Fireball Cinnamon Whisky — outsold any other booze in 2014. So here's a call to action to all those sippers, guzzlers, louses, connoisseurs and bon vivants in our fair state: Drink local spirits and knock Fireball off the shelf.

Or don't. Either way, Oregon and cities across the state reap rewards. In OLCC's 2013-2014 fiscal year, \$8.6 million of liquor revenue went to the Mental Health, Alcoholism and Drug Services Account, and the commission allocated \$2.2 million to Eugene and more than \$830,000 to Springfield. Now that's something we can raise a glass to.

In *Eugene Weekly's* 2015 Swizzle, we cheers Oregon spirits and the bars and bartenders (and musicians) that keep them flowing. With St. Patty's Day around the corner, remember to tip your bartenders and thank your designated drivers. ■



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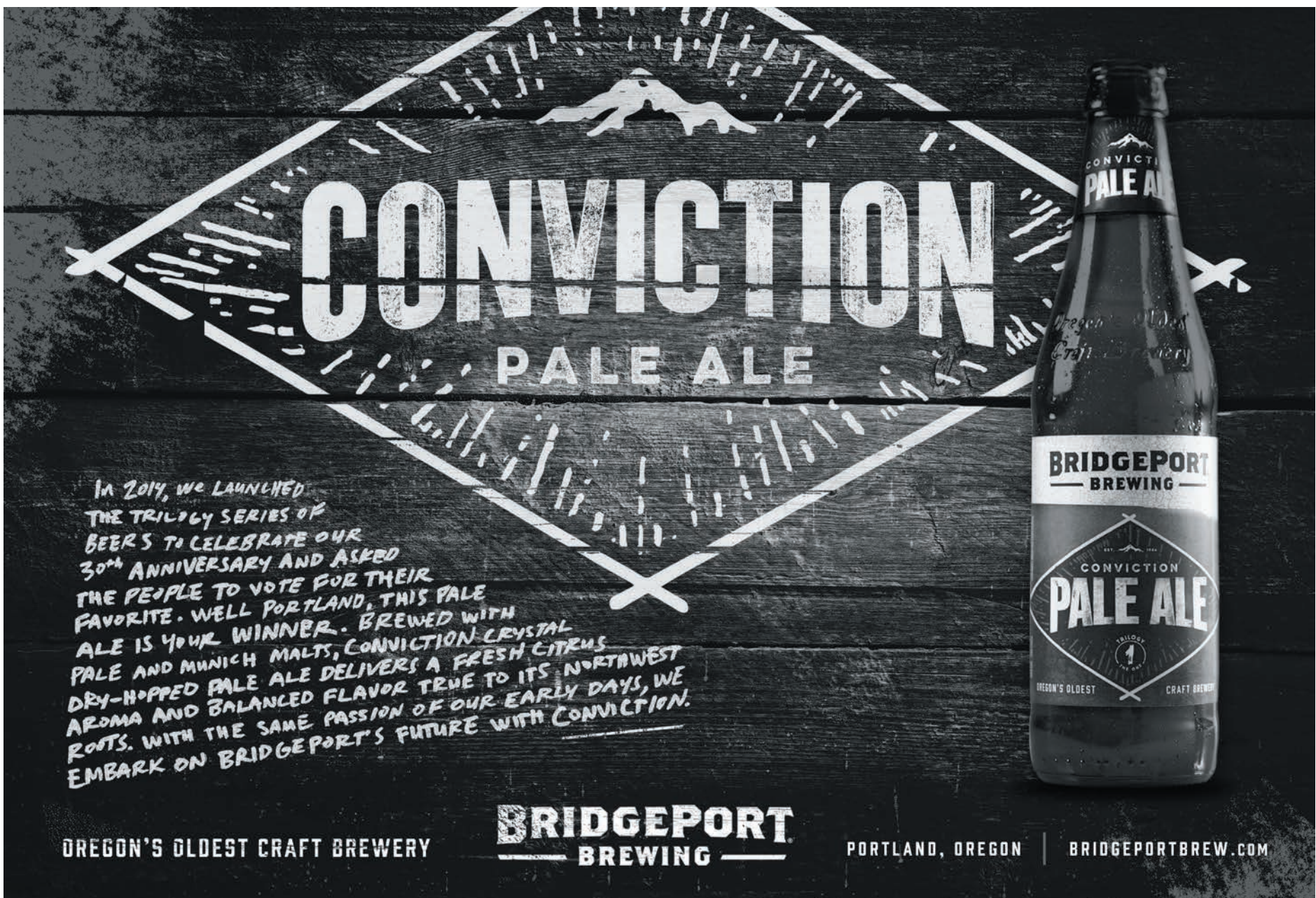
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CAITLIN PRUEITT OF CORVALLIS' VIVACITY SPIRITS

Viva Vivacity

OREGON'S FIRST WOMAN-OWNED
DISTILLERY CRAFTS
SMALL-BATCH SPIRITS FROM
ORGANIC, LOCAL INGREDIENTS

by Rachael Carnes

There's a burgeoning trend throughout Oregon for food and drinks that are locally sourced and handcrafted, and since 2011, Corvallis-based Vivacity Spirits has been sating consumers' desire for organic non-GMO small-batch gins, vodka, rum and liqueur. Owned and operated by Caitlin Prueitt and her partner and spouse, Chris Neumann, Vivacity is not only the first woman-owned distillery in Oregon, but also one of only a handful nationwide. "Distilling is kind of a boys' club," says Prueitt, who learned her trade while completing a rigorous nutrition and food science program at OSU. "It's a male-oriented industry. I think it's fully changing, but not quickly."

Yet Prueitt says Vivacity has received a warm welcome to the micro-distilling community. "The people we've come across have been helpful, encouraging and positive," she says. "Everyone agrees that the more we help each other, the more everyone does well."

Besides the two owners, Vivacity has just one full-time employee, along with a couple of part-timers. But the company's small size doesn't stand in the way of making an exceptional product.

"Distilling is an art form, but there's a science to it, too," Prueitt says. "You have to pay attention to the tiny details, through research and development, looking at how all the botanicals fit together. It's like baking or cooking."

Whereas most bottom-shelf liquor is flavored with synthetic chemicals or generic essences, Vivacity insists on the clarity and depth that fresh, organic, local ingredients can provide.

"The ever-increasingly educated public is growing more concerned about food sources, and the practice of raising and preparing food," Prueitt says, adding that their spirits are "hand-crafted, using actual herbs and botanicals."

Vivacity's line of spirits includes an organic corn-based Fine Vodka that's smooth on the back end, and warming without burning. It's sipping vodka, no mixers required.

Then there's Banker's Gin, a London dry-style gin bursting with traditional juniper flavor. If you're game for more complexity, Vivacity's Native Gin combines 17 botanical ingredients, 14 of which are grown in Oregon, into a floral bouquet with notes of native Oregon juniper, Oregon grape and myrtle leaf.

Vivacity's Traditional Rum is rich with vanilla and caramel notes, and their Turkish Coffee Liqueur plays with hints of cardamom and cinnamon. Prueitt says a Vivacity Brandy will be ready in a couple of years.

Vivacity spirits are available in every liquor store in Eugene, Springfield and Corvallis, as well as other areas of Oregon and Washington. Vivacity's Tasting Room, located about a mile north of downtown Corvallis at 720 NE Granger Ave., is open noon to 5 pm the first and third Saturday of the month.

"But people are encouraged to call, or just stop by if they see a car in front," Prueitt says. ■



food & drink

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The New Old Neighborhood Pub

ACROSS FROM THE WASHINGTON-JEFFERSON
SKATE PARK, OLD NICK'S ROCK PUB OPENS
DOORS IN APRIL

by William Kennedy

The building has stood empty for about a decade. Over the years, the spot has housed a variety of well-known drinking holes, notably Harvey's and most recently Rascal's — in fact, the signage still faintly reads "Rascal's."

However, the interior has been transformed into the Whit's newest nightlife destination — Old Nick's Rock Pub, located at the corner of 2nd and Washington across from the WJ Skatepark + Urban Plaza.

Business partners Emily Nyman, Tim Kinney and Jevon Peck say Old Nick's fills a niche in Eugene's music scene — a niche left behind by the closing of The Samurai Duck, John Henry's and the Oak Street Speakeasy.

"We've had a lot of live music venues shut down recently for whatever reason," Nyman says, adding, "There's a real need for this kind of music venue."

Old Nick's will focus on booking metal and punk, Nyman says, but not be limited to any one genre. Nyman says she feels the pub offers bands a crucial middle ground between Eugene's small bar and house-show scene and larger venues like WOW Hall and McDonald Theatre. The venue will guarantee artists payment, she says, which is crucial for touring bands, and it will be equipped with professional sound equipment.

The partners picked the spot due to its central location between downtown and the Whiteaker district, as well as the relative isolation from residential areas.

"We saw this building and thought: 'Oh my gosh, this is exactly what we want,'" Nyman says. "We don't have neighbors around."

Nyman explains Old Nick's will mainly be a music venue with a full bar, but Peck, a longtime fixture of Eugene bar food culture, is also preparing a menu. Peck is known for formerly managing fellow Whit venue Tiny Tavern, as well as revamping its kitchen.

"It's going to be very simple," Nyman says. "It's going to be basically just pub food," in keeping with the venue's comfortable and welcoming English-Irish pub décor. "[Jevon] can do amazing things with a relatively simple kitchen," Nyman notes.

Kinney will be handling most of the venue's booking and he aims to host live music up to seven nights a week, while remaining open to other kinds of live events — from DJ nights and drag shows to burlesque.

The venue's already full docket includes some noteworthy names: French black metal band Antaeus April 3, punk-thrash legends D.R.I. April 9, local Irish-punk band Toad in the Hole April 10, Darius Koski of Swingin' Utters April 15 and hardcore greats D.O.A. on April 17.

All shows will be 21-plus and have a cover. Kinney hopes to encourage bands whenever possible to play an all-ages matinee show at the nearby all-ages venue The Boreal. ■

Old Nick's hosts a soft opening 9 pm Wednesday, April 1; free. For more information and a full line-up of events, go to oldnickspub.com.



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Mr. Moonshine

ANONYMOUS DISTILLER SHARES HIS
HOMEBREW PHILOSOPHY by Anna Grace

Distilling hard alcohol without a distillery license is illegal in Oregon and the U.S. From herein, any discussion of homemade spirits is purely theoretical.

I may know a man who makes the most incredibly smooth scotch, icy clear vodka, flavorful limoncello and Drambuie, creamy gin, authentic rum. Since I can't refer to him by name, because he may not exist, I will simply call him "The Provider."

First, I'd like to knock out your image of a one-toothed moonshiner emerging from the back of his cabin waving a mason jar full of "sumin' good fer yer grit." A retired businessman and entrepreneur, my moonshiner lives in an elegant Victorian home of his own design, with his intelligent and discerning wife. His still is located under his sculpting studio, where he creates modern classical pieces based on Greek mythology.

The Provider has a meditative patience that's required in creating artisan spirits: "Distillation is really the marriage of art and science," he says. "If you love to cook and experiment in the kitchen and are technically inclined, then distillation is for you. In the end it's about the melding of flavors accomplished in a measured and calculated way over time."

It was the discerning wife who sparked The Provider's interest in home distillation. "She is of Scottish ancestry and every night enjoys a drink called a Rusty Nail, made from a mix of Drambuie and Scotch," the Provider shares with me. "I told her, 'I'll make it for you. How hard can it be?'"

After several years of trial and error, The Provider confirms that the most important element of home distillation is, "making the cuts."

When you distill alcohol, there are three portions to separate out by taste and smell: the heads, body and tails. The heads are full of "compounds such as methanol and acetone. These have a terribly pungent smell and taste, so you will want to remove these."

Next comes the body. That's the good stuff.

Finally we get to the tails. These are full of congeners, or the chemicals that shape flavor and taste, and may add to your morning headache.

"As we descend further down into Dante's Inferno, the congeners get nastier and nastier. The tails begin to smell like cardboard and paint thinner — not good," The Provider says. "These are what's responsible for the really bad hangovers."

So it's not that you drank too much, it's that you drank too many congeners.

A FEW OF THE PROVIDER'S LIBATIONS

"The most important thing in the flavoring of whiskey is to know how much of the heads and tails to add to the body. The more of these you add the longer the whiskey will have to remain in the barrel to become mellow, or you could ruin your efforts by adding too much."

It's a decision that I would find incredibly stressful, but The Provider sees it differently. "You arrive at a beautiful moment where you, yes you, have to decide. For some reason there is joy in that moment ... followed by months of anxious barrel tasting as the whiskey comes around."

Ultimately, it seems to be an incredibly satisfying hobby for The Provider, his wife and all their friends and neighbors. "The pleasure of this is more than just the satisfaction of sitting in front of the fire sipping something you've made. It's the joy of sharing with friends and, in the end, becoming part of the tradition that goes back thousands of years, from the ancient Greek experimenters to the monastic explorers, the Irish and the Scots and finally to the backwoods of the rural South. Distillation has a proud history and you can be part of it."

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Jacob Franklin

BLACK FOREST By Isabel Zacharias

Jacob Franklin, 28, dubbed by voters as “the Ninja Ninja,” says bartending is “a passion I’ve had for a long time.” Franklin has called Eugene home for a decade now, but his first job slinging drinks was at a country bar in his hometown of Chicago. There he had lots of day regulars, most notably a Sunday morning crew of 12 Christian bikers — “Like a motorcycle gang, but for Jesus.” These days, he pours drinks and hosts an always poppin’ karaoke on Monday and Wednesday nights at Black Forest. Not into karaoke? Go visit him, as one voter notes, for “His face, his smile, the way he knows what I want, the way his jeans fit him.”

What’s your favorite thing about bartending?

Really, it’s not just about putting two ingredients together. I really like coming up with stuff and mixing flavors. I know that doesn’t quite go with the bar that I work at, specifically, but it’s something that I’ve really been trying for. I try and learn every time I’m there. I also like the social aspect of being able to host a fun party, but at the same time, I like the art of it.

What’s your least favorite thing?

Probably the social aspect, too. When people have had too many or when they just don’t understand that having alcohol is a privilege — that’s kind of the part that sucks, when I have to be firm.

What’s your signature drink?

I really like making a midnight lemon drop. Although, we just got this Viniq stuff in, and it’s glittery, which makes it really fun to work with. Just recently, I made this watermelon Viniq martini with a pop rock rim, and that might be my favorite now.

A lot of people mentioned your red hair. What’s your reaction to that?

I don’t know. There’s so much social stigma, to a certain extent, with redheads. There totally is. I get that comment a lot — people just saying, “Wow, you are a redhead.” And I’m like, “I don’t know exactly what that means, but I appreciate it, so thank you. Does that make me, like, first place loser?” But apparently not.

What, for you, is the weirdest thing about bartending?

I would like to hope that the weirdest experience I’ve had while bartending still hasn’t happened, because I like weird people. One weird thing, I guess, is that I’m also a single dad, and I have full custody of my kid, so that really kind of transfers over ... he’s basically why I keep pushing. When he was a toddler was when I first started bartending, so I learned quickly how to deal with people at a slow place. ■



Jonna Threlkeld

STARLIGHT LOUNGE By Sophia June

Jonna Threlkeld, 28, first came to Eugene from Red Bluff, California, to play sax in the UO marching band. She has since ditched green and yellow for black, keeping bar at the Starlight Lounge for the past three and a half years. Threlkeld is honored to win "Sexiest Bartender," especially because she has a "crush" on all the "beautiful and talented" women who bartend downtown. In addition to voters deeming her "freaky sexy, quirky and original," she's active in Eugene's music scene, playing guitar and singing for the "new-timey, old-timey" band Butterchuck — a quality patrons appreciate or, as one voter put it, "She's also a talented musician and her booty don't quit."

What's your favorite part about tending bar?

I love this job. The crew here is really great, so I come to work to throw a party with some of my best friends. It's always interesting, too. You meet people of all walks of life and get to chat with them. That's your job — to talk to people and get to know them and then make them a drink that may enhance their day a bit.

What's your least favorite part?

That's a hard question. Here, we have to clean the toilets — sometimes people will throw up, but it's all part of it. I'm really happy doing what I do. I think you just take the bad with the good because it's all part of the experience.

Do you have a signature drink?

I like to drink a Moscow mule. They're great because you can get them with vodka, or they taste great with gin or tequila. One that I'm really enjoying making for people right now is a "Wait for the Drop," which is a pomegranate lemon drop with house grenadine.

A lot of people commented on your smile and charm. Would you agree that those are some of your best qualities?

Being back here behind the bar, I get to be exactly who I am. I love smiling, so I would hope that is something that people like, because I do it a lot.

What's the weirdest thing that's happened while you were bartending?

I've had a guy who had a boot on my bar. He had taken his boot off; he wanted to show a friend of his a snakebite on his ankle and had taken his dirty boot off and just decided to set it on my coppertop bar. It ended up not being a problem, but I just thought that was very strange bar etiquette. ■

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